

DINNERLY



Curried Pork Macaroni Bake with Cheesy Top



30 minutes



2 Servings

You can't beat a good pasta bake! This one serves up pork, veggies and macaroni cooked in mild curry flavours. And because life is so much better with cheese, we've topped it with tasty cheddar, then baked it to golden perfection.

WHAT WE SEND

- 1 carrot
- 50g cheddar ⁷
- 200g macaroni pasta ¹
- 150g peas
- pork mince
- 10g Malaysian mild curry powder

WHAT YOU NEED

- 2 garlic cloves
- 2 tsp olive oil
- 1 tbs plain flour ¹
- 60ml (¼ cup) milk ⁷

TOOLS

- 1L (4 cup) baking dish
- medium saucepan
- box grater
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 900kcal, Fat 32.8g, Carbs 90.6g, Proteins 54.8g



1. Prep ingredients

Preheat the oven to 220C. Lightly grease a 1L (4 cup) baking dish. Bring a medium saucepan of salted water to the boil for the pasta and peas. Peel the **carrot** and finely chop. Crush or finely chop **2 garlic cloves**. Coarsely grate the **cheese**.



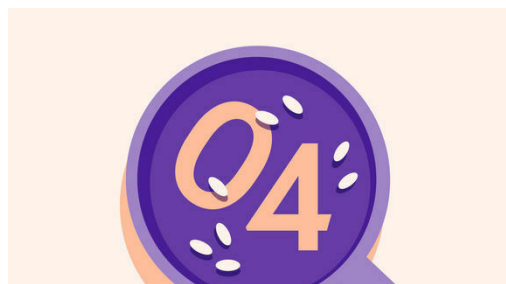
2. Cook pasta and peas

Cook the **pasta** in the pan of boiling water for 5 mins. Add the **peas** and cook for a further 2 mins or until the pasta is al dente and the peas are tender. Drain.



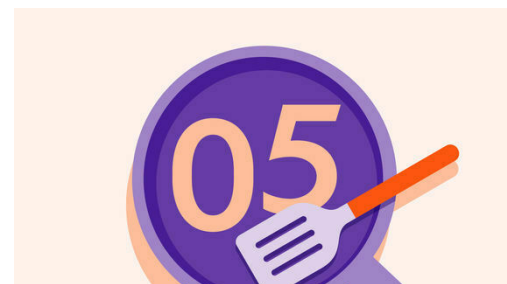
3. Brown pork

Meanwhile, heat **2 tsp olive oil** in a medium deep frypan over medium-high heat. Cook the **pork mince, carrot** and **garlic**, breaking up the lumps with a spoon, for 3-4 mins until browned. Add the **curry powder** and **1 tbs plain flour** and cook, stirring, for 1 min.



4. Simmer sauce

Add **60ml (¼ cup) milk** and **250ml (1 cup) water** to the pan and season with **salt and pepper**. Bring to the boil, then reduce the heat to medium and cook, stirring occasionally, for 5 mins or until slightly thickened. Remove the pan from the heat. Add the **pasta and peas** to the pork mixture and stir until combined (see Make it faster).



5. Bake and serve up

Transfer to the baking dish and scatter over the **cheese**. Bake for 10-12 mins until the cheese is melted and golden. Divide the **pasta bake** among bowls and enjoy!



6. Make it faster

To save time, you can skip the baking. Simply divide the pasta among bowls, scatter with the cheese and serve!

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

View the recipe online by visiting your account at dinnerly.com.au     **#dinnerly**

